



ANGEL FOOD CAKE

- 1 Cup Cake Flour
- 1 1/2 Cups Granulated Sugar
- 1 1/3 Cups Egg Whites
- 1 1/4 Teaspoon Cream of Tartar
- 1/4 Teaspoon Salt
- 1/2 Teaspoon Vanilla
- 1/4 Teaspoon Almond Extract

DIRECTIONS

1. Sift flour. Measure and resift six times with 3/4 cup sugar.
2. Turn room temperature egg whites in to a large mixing bowl.
3. Sprinkle with cream of tartar and salt.
4. Beat with a wire whip until stiff but not dry.
5. Gradually beat in remaining sugar and flavorings.
6. Sift flour sugar mixture in two portions over the egg whites.
7. Fold in gently but thoroughly with a wire whip.
8. Dip batter carefully into a 10 inch tube pan.
9. Bake in a 300 degree oven for 1 1/2 hours.
10. Remove from oven and invert pan.
11. Leave inverted until the cake is thoroughly cooled.
12. Loosen sides and around tube with a thin blade.
13. Remove cake from pan.